

STEAKHOUSE ROŽMARIN

„Meat, wine & dine“ Steakhouse is the best combination of formal and informal. Located in the urban center, it provides a wonderful dynamic between environment, space and people. The meat from domestic and foreign pastures is roasted „with a touch“ of 800 °C in a Montague grill, which preserves an exceptionally juicy core. Creative signature dishes are enriched with ingredients from local producers, bread with yeast, our own pasta, butter burger buns, home fries, Spanish Cortijo de suerte alta olive oil, beef tartare Steakhouse style, a touch of the fresh Mediterranean and carefully selected wine labels are invaluable added value for of each guest.

Welcome



Aperitifs-Sommeliers choice

SPARKLING WINE & CHAMPAGNE

Blanc de Blanc, Brut, Hlade, Rošpoh	0,1 l / 4,6 €	0,75 l / 36 €
Deutz Brut Classic, Ay, Šampanja	0,1 l / 8,5 €	0,75 l / 60 €

MUST TRY

Apoteka's maid		7 €
Apoteka meta, lime sugar syrup, cucumber, mint		

SIGNATURE COCKTAILS

Paloma con el diablo Tequila gold, grapefruit, agave syrup, lime, salt, magic velvet.		10 €
Strawberry dreams s Bacardi rum, mashed strawberries, syrup, honey, lemon juice, magic velvet.		8,5 €
Pornstar martini Vodka Eristoff, Passoa, passion fruit puree, vanilla syrup, lime juice, Grande Vento Prosecco		9 €
Limoncello spritz Grande Vento Prosecco, Limoncello Luxardo, soda		8,5 €

WHITE WINE

Rožmarin belo,Sivi pinot, Dveri-pax, Jarenina, dry 2019	0,1 l / 2,4 €	0,75 l / 15 €
Sivi Pinot, Verus, Ormož, dry, 2022	0,1 l / 3,5 €	0,75 l / 23 €
White Star, Herga, Ivanjkovci, dry, 2019	0,1 l / 3,9 €	0,75 l / 29 €
Ta Star Belo, Čarga, Pristavo-Dobrovo, dry, 2015	0,1 l / 5 €	0,75 l / 35 €
Le Petit Haut Lafite, Pessac-Leognan(Bordeaux), dry 2019	0,1 l / 8 €	0,75 l / 59 €
Rayne Vigneau 1er Cru Classe, Sauternes et Barsac, 2012	0,05 l / 5,0 €	0,375 l / 35 €
Rožmarin sladko, Vinakoper, sweet, 2018	0,1 l / 3,8 €	0,75 l / 26 €

RED WINE

Steakhouse Red Barrel, Vinakoper, dry, 2020	0,1 l / 3,6 €	1,5 l / 50 €
Goričko Noir, Marof, Mačkovci, dry, 2019	0,1 l / 4 €	0,75 l / 25 €
Teodor Rdeče, Marjan Simčič, Medana, dry, 2017	0,1 l / 8,5 €	0,75 l / 59 €
Cuvee, Burnum, Knin-Dalmacija, 2018, dry,	0,1 l / 4,7 €	1,5 l / 65 €

ROSÉ

Rosado, Muga, La Rioja, Spain, dry, 2021	0,1 l / 3,5 €	0,75 l / 25 €
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BIG BOTTLE 1,5 L

Skywalker, Kupljen, Jeruzalem-Svetinje, 2017		1,5 l / 62 €
Teodor Rosso, Marjan Simčič, Ceglo, 2012		1,5 l / 119 €
La Croix de Beaucaillou, 2nd Vin du Ducru-Beaucaillou, 2010		1,5 l / 179 €

Starters »to share«

FRESH MEDITERRANEAN

Black tiger prawns 100 g 14 €
Warm golden shrimps

Scallops from the Mediterranean Sea 14 €
Cognac, olive oil and sourdough bread

Cheviche 15 €
Gaff/sea bass/hama, chili, spring onion, parsley, lime juice, olive oil, mango, coriander and watercress (season yourself)

Tuna tartare 16 €
Tuna, avocado, red cabbage, wasabi, red radish, candied ginger, toasted sourdough bread

Crudo mix 22 €
scallop, cod, gof/hama, octopus, arthropod

MEAT

Prosciutto 14 €
Karst prosciutto 16m, Jamon Serrano bernuy 18m

Bone marrow & chimichuri omaka 13 €
Bone marrow, salt, pepper, olive oil, toasted sourdough bread -Chef's recipe

Beef tartare 21 €
Coarsely minced and refined at the table with- egg,capers, anchovies, mustard, shallots & Steakhouse seasoning mix. Served with spicy/mild butter and toasted sourdough bread.

NOT BEEF

Beetroot Tartar 13 €
Beetroot, chives, salt and pepper, grapeseed oil, pear, sushi vinegar, capers, curly endive

Slo & EU cheese 14 €
Chutney

Burrata 125 g 14 €
Cucumbers, avocado, tomatoes, quinoa, spinach

Burrata 350 g 18 €
On a bed of arugula with sun-dried tomatoes, mushrooms and mint

Cover (per person) 1,5 €

SOUPS

Beef bouillon	4,9 €
Creamy soup of seasonal vegetables	7,5 €

PASTA

Fuži (traditional pasta) with Istrian truffles	15 €
Homemade spaghetti with fresh tuna and octopus	15 €

SALAD

Seasonal salad	5 €
Rocket	6 €
with cherry tomatoes and parmesan	
Caesar salad	small / 6 € ... big / 10 €
With chicken fillet	120 g / 13 €
With salmon fillet	120 g / 15 €
Asia	15 €
Young lettuce, black tiger shrimp in an airbag, coriander dressing, citrus chips, mango	

CHOOSE YOUR FAVOURITE DRESSING:

Caesar, pumpkin seed oil or balsamic dressing

BEEF

"MEET FOR 1"

200 g 250 g 500 g

SLOVENIJA

Beef Fillet (Filet mignon) 28 € 32 € 59 €
Styrian Simmental beef aged for 2-4 weeks

Rump steak 17 € 22 € 41 €
Styrian Simmental beef aged for 2-4 weeks

GERMANY

RIB EYE 400 g / 52 €
Styrian Simmental beef

USA

Beef Fillet (Filet mignon) 35 € 43 € 79 €
Black Angus Beef (USDA Prime)

"MEET TO SHARE"

USA

Rib eye (bone in) 800 g / 109 €
Black Angus Beef (USDA Prime)

IRELAND

Tomahawk 100 g / 8,5 €
Bone-in aged and roasted Black Angus beef

SCOTLAND

Porterhouse 850 g / 99 €
Fillet and roast Hereford beef, roasted on the bone

NOT BEEF

Spare ribs 300 g / 10 € .. 600 g / 16 €
Slow roasted in Rožmarin BBQ sauce

Nugets 300 g / 12 € .. 400 g / 15 €
Crispy Baked chicken fillet with dijon cream

SIDES

Homemade pommes 4,5 €
Homemade pommes with parmesan & Istrian herbs 5,5 €
Crunchy potatoes with rosemary 5,5 €
Champignon mushrooms with chives 5 €
Sweet potatoes 6 €
Artichokes wrapped in prosciutto 6 €
Broccoli and cauliflower with peanuts 6 €
Spinach with butter 6 €

EXTRAS

Herb Aioli/Dijon Sauce/BBQ Sauce/Ketchup 1,5 €
Pepper sauce 3 €
Truffle sauce 4 €

FISHERMAN'S CHOICE

Salmon fillet 18 €
with lemongrass cream

Tuna tataki 24 €
With mashed potatoes, wasabi, soy sauce, sesame oil, red radish

Octopus from Galicia 24 €
With seasonal accompaniment

Fish from the Oven
With Mediterranean vegetables and potatoes 85 € (for kg)/ with Piran's sea salt 75 € (for kg)

BURGERS

Chicken 11,5 €
Crispy chicken fillet, tomatoes, lettuce, mayo, pickles

Classic burger 11,5 €
Beef patty, caramelized onions, tomatoes, lettuce, salsa rosa, dijon sauce, pickles

Cheesburger 12,5 €
Beef patty, caramelised onions, tomato, lettuce, salsa rosa, Dijon mustard sauce, pickles

We love Cheese 12,5 €
Beef patty, cheddar, gorgonzola, crispy bacon, herb aioli, salsa rosa

We love Truffles 16 €
Beef patty, gorgonzola, truffles (sauce), lettuce, red cabbage, salsa rosa

Steakhouse burger 16 €
Beef patty, sliced beef fillet, gorgonzola, crispy bacon, cheddar, tomato, fig sauce, BBQ sauce

"STYLE YOUR BURGER"

Double patty 200 g + 5 €

Exchange beef for VEGAN patty + 2 €

»Make it naked, it's for free«
